



bit spicy

Moussaka - Bitspicy-style!

We don't normally go for 'fusion' food, but this is a delicious and different way of using our merguez blend! serves 4-6

Ingredients

- 1 carton Merguez spice
- small piece of cinnamon, maybe 2x1 cm (optional - if you don't have it, don't worry!)
- 500g lamb mince
- 1 large onion, finely chopped
- 4 cloves garlic, crushed
- 1 tin tomatoes, chopped
- 2 tbsp tomato puree, plus 200ml water
- 2 large aubergines
- olive oil - maybe 100ml
- lasagne sheets
- 300ml plain yoghurt
- 3 eggs

Recipe

1. Slice the aubergine into pieces about 5mm thick. Place in a colander, sprinkle with salt and leave for about an hour. Then rinse the salt off and pat dry.
2. Brush the slices on both sides with olive oil and grill until they are turning a nice brown colour.
3. Meanwhile, heat a large pan and fry the lamb with the spices. After about 10 minutes, remove from the pan, leaving the fat and juices behind, and gently cook the onion.
4. When the onion is soft, return the lamb to the pan, add the garlic and the tinned and pureed tomatoes and water, bring to the boil and simmer for about 40 minutes. Leave to cool.
5. Grease a lasagne dish and place a layer of aubergine in the bottom. Place lasagne sheets on top, then half the lamb. Repeat the layers. Any leftover aubergine can go on the top.
6. When ready to cook, combine the yoghurt and eggs, season well and pour over the dish. Cook in a medium oven for about 50 minutes (check with a knife that the lasagne is soft) until the top is a gentle brown. Serve with green veggies or salad.